



Maple Leather Company & GreatBags[®] presents...

Selections from our “Mucho Easy” Recipe Collection

Watermelon Gazpacho

Ingredients:

10 c. cubed seeded/seedless watermelon

3 Tbls. chopped fresh mint

2 Tbls. chopped chives or green onions

1 Tbls. chopped fresh basil or cilantro

1 chopped tomato

1 lime, juice of

1 Tbls. extra virgin olive oil

3-4 chopped peeled pickling cucumbers

optional:

1/2 cup coarsely chopped yellow bell pepper

1 garlic clove, minced

dash of hot sauce or sliced jalapeno pepper

Preparation:

In batches, puree the watermelon in food processor with the herbs until herbs are well chopped.

We did not process the cucumbers and saved some of the watermelon cubes to add at the last, enjoying the crunch and texture.

Experiment with the herbs and spices the YOU like so you will love the end results.

Enjoy with friends on a summer evening, preferably outdoors!

Lisa Martin and Seymour Mondshein

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes